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AMENDMENTS TO THE CLAIMS

1. (Original) A film comprising:
 - (a) a phosphoprotein preparation, wherein the phosphoprotein preparation has been obtained by partially cross linking a partial hydrolysate of casein or a caseinate;
 - (b) a source of one or more physiologically acceptable cations; and
 - (c) a plasticizer.
2. (Original) A film according to claim 1, wherein the film is edible.
3. (Currently amended) A film according to claim 1 ~~[[or 2]]~~, wherein the film is substantially soluble.
4. (Currently amended) A film according to claim 1 ~~any one of the preceding claims~~, wherein the cations are divalent.
5. (Currently amended) A film according to claim 1 ~~any one of the preceding claims~~, wherein the source of the cations comprises a substantially water-insoluble salt of the cations.
6. (Currently amended) A film according to claim 1 ~~any one of the preceding claims~~, wherein the cations comprise calcium ions.
7. (Original) A film according to claim 6, wherein the source of calcium ions comprises calcium phosphate.
8. (Currently amended) A film according to claim 7, wherein some ~~or~~ or ~~[[of]]~~ all of the calcium phosphate is in the form of calcium hydroxyapatite.
9. (Currently amended) A film according to claim 6 ~~any one of the preceding claims~~, wherein the source of calcium comprises natural milk calcium phosphate.
10. (Original) A film according to claim 9, wherein the natural milk calcium phosphate and the phosphoprotein preparation are present in the film in a weight ratio of about 0.3:1 to about 1.3:1.
11. (Currently amended) A film according to claim 1 ~~any one of the preceding claims~~, wherein the plasticizer comprises one or more polyhydric alcohols.
12. (Original) A film according to claim 11, wherein the polyhydric alcohol comprises glycerol.

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13. (Currently amended) A film according to claim 1~~any one of the preceding claims~~, wherein the degree of hydrolysis of the casein or caseinate prior to the partial cross linking is in the range of about 0.5% to about 10% of the total number of peptide bonds.

14. (Currently amended) A film according to claim 13~~any one of the preceding claims~~, wherein the degree of hydrolysis of the casein or caseinate prior to the partial cross linking is in the range of about 2% to about 8% of the total number of peptide bonds.

15. (Currently amended) A film according to claim 1~~any one of the preceding claims~~, wherein the partial hydrolysate of casein or a caseinate has been obtained by enzymatic hydrolysis of acid casein, rennet casein or a caseinate.

16. (Original) A film according to claim 15, wherein the enzyme is trypsin, and the partial hydrolysis has been carried out at a pH of from about 7 to about 8.

17. (Currently amended) A film according to claim 1~~any one of the preceding claims~~, wherein the partial cross linking has been carried out enzymatically, using transglutaminase.

18. (Currently amended) A film according to claim 1~~any one of the preceding claims~~, wherein the degree of partial cross linking is such that the resulting phosphoprotein preparation comprises about 10 μ mol or more cross links per gram of protein.

19. (Currently amended) A film according to claim 18~~any one of the preceding claims~~, wherein the degree of partial cross linking is such that the resulting phosphoprotein preparation comprises between about 10 μ mol and 250 μ mol cross links per gram of protein.

20. (Currently amended) A film according to claim 19~~any one of the preceding claims~~, wherein the degree of partial cross linking is such that the resulting phosphoprotein preparation comprises between about 50 μ mol and 160 μ mol cross links per gram of protein.

21. (Currently amended) A film according to claim 1~~any one of the preceding claims~~, wherein the film further comprises one or more emulsifiers.

22. (Original) A film according to claim 21, wherein the emulsifier comprises a citric acid ester of mono- and diglycerides.

23. (Currently amended) A film according to claim 1~~any one of the preceding claims~~, wherein the film further comprises one or more additional agents selected from the group consisting of flavoring or breath freshening agents, sweeteners, coloring agents, pH control agents and stabilizers.

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24. (Currently amended) A film according to claim 1~~any one of the preceding claims~~, wherein the film further includes one or more active agents selected from the group consisting of an oral care agent, a pharmaceutical or veterinary agent, a nutraceutical agent, a salivary stimulant agent, a vitamin, a mineral and combinations thereof.

25. (Currently amended) A food product including an edible coating comprising a film as claimed in claim 1~~any one of the preceding claims~~.

26. (Currently amended) A process of producing an edible film, the process comprising ~~the steps of~~:

(a) processing a mixture comprising (a) a phosphoprotein preparation, wherein the phosphoprotein preparation has been obtained by partially cross linking a partial hydrolysate of casein or a caseinate, (b) a source of one or more physiologically acceptable cations, and (c) a plasticizer, to form a film;~~and~~

~~(b) optionally, drying the film to reduce the moisture content to a desired level.~~

27. (Original) A process according to claim 26, wherein the mixture includes water.

28. (Currently amended) A process according to claim 26~~[[or 27]]~~, wherein the processing includes the steps of applying the mixture to a surface followed by drying to form the film.

29. (Currently amended) A process according to claim 26~~[[or 27]]~~, wherein the processing comprises extruding the mixture to form a film.

30. (Original) A mixture capable of being processed to produce an edible film, the mixture comprising:

(a) a phosphoprotein preparation, wherein the phosphoprotein preparation has been obtained by partially cross linking a partial hydrolysate of casein or a caseinate;

(b) a source of one or more physiologically acceptable cations; and

(c) a plasticizer.

31. (Original) A mixture as claimed in claim 30, wherein the mixture is thermoplastic and extrudable.

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32. (Original) A mixture as claimed in claim 31, which is in the form of a powder.

33. (New) The process of claim 26, additionally comprising drying the film to reduce the moisture content to a desired level.